



MELBOURNE CUP 2021

Tuesday, 2nd November

ON ARRIVAL

Taittinger Cuvee Prestige Champagne

ASSAGGI

Baccala croquette, garlic & chive aioli

Sydney rock oysters, salmon caviar

ANTIPASTO

(tasting plate)

Tuna tartare, shaved fennel, pomegranate, lemon, soy, avocado mousse

Zucchini flower filled with mozzarella, pesto, tomato on pea puree

King prawn, gem baby cos, seafood cocktail mayo

(to share)

Wagyu bresaola, truffle peach, stracciatella, red elk crest

SECONDI

(choice of)

Squid ink ravioli with lobster & prawn, cherry tomato, prawn bisque, crispy basil

Slow roasted duck breast, saffron potato mash, heirloom carrots, crispy kale

Monkfish involtini, asparagus & crab, served with broccolini, chickpea puree, lemon butter

250g Riverine scotch fillet chargrilled, King brown mushroom, crispy chat potato

(to share)

Mesculin salad

DOLCI

(tasting plate)

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil

Housemade panforte di Siena

Orange, almond & ricotta cake, Montenegro anglaise, praline